

10/070176

JC19 R5 CT/PTU 01 MAR 2002

XP-002140617

AN - 1974-23535V [25]

CPY - MATS-I

DC - D12

FS - CPI

MC - D02-A03

PA - (MATS-I) MATSUKURA K

PN - JP48022661 A 19730323 DW197413 000pp

PR - JP19710055236 19710726

AB - J48022661 Minced oyster (10 g/kg water) was hydrolysed by proteinases e.g. papain at 40-60 degrees for 2.5 hr. centrifuged exts. were heated to stop the reaction, and corn starch, soybean sauce, NaCl, sugar, org. acids such as Na succinate and Na glutamate, nucleic acids, pepper and caramel were added to the hydrolysate to produce a seasoning. The prep'd. seasoning had multiple purposes.

- In example a typical prep'n. contained hydrolysate 10, corn starch 2.7, soybean sauce 50, NaCl 2.3, sugar 6.1 succinic acid 0.23, Na succinate 0.77, Na glutamate 3.46, nucleic acids 0.077 pepper 0.046 and caramel 1.7 mu g.

IW - SEASON OYSTER HYDROLYSATE PREPARATION MINCE OYSTER

IKW - SEASON OYSTER HYDROLYSATE PREPARATION MINCE OYSTER

NC - 001

OPD - 1971-07-26

ORD - 1973-03-23

PAW - (MATS-I) MATSUKURA K

TI - Seasoning oyster hydrolysate - prep'd from minced oyster